

Poetry.**"The Faun's Punishment."**

By MICHAEL FIELD.

COMINGGIO.

A Drawing in the Louvre.
What has the tortured old Faun been doing?
What was his hapless life?
The Macaws have ceased from pursuing
Cattle, with tempest and strife,
To compass him round,
With birds, and faces dire—
Cords, fastened with strain,
Faces laid stretched!

Why have they fetched

Snakes from the grass, with swift tongues of fire,
And a reed from the stream-soden plain?Beneath the sun's and the oak-leaves blicker,
The sunburnt, ah-harsh!

One blow her seed, as dry as a wicker,

Into the old Faun's ear—
The scream of the wind,

With flood conditions:

Hillsides, earthy drift;

For gullies split;

Within, and fits

Of gate and surge are a fierce offense

To him who knows but the brier or bird.

One fit with painful eyes beside him,

Silence and wonder mix

In her glance at the victim—woe betide him,

When the angelic face

With backward start,

She waits their right pause.

And with comely steps,

One maid, elate

With sorrowful steps

And triumph up from his ankle draws

The skin away in a cloudbug loop.

Before the women a bay faun dances,

Grace and silent at his clip.

Mouth of red the red grape bunch entwines

It is tucked within

By the jester lips,

Fresh as the rose!

Of the rose her curve;

And his dead cheek,

Mid-infantile heaves

And ripples weave

A guiltless smile that might almost sorvo

For the smile themselves in vintage week.

What meaning is here or what mystery,

What fate and what crime?

Why so fearful this spivan history?

Or the secret of the curse?

There was no fit will

That day; until

With the gray-beard shock

At the Maenad's torn

Spiraling, torn, grave

Dreadful ways

Dancing and waltz will never brook

Birth at their folly, O doomed old Faun!

—The Academy.

Weaving.

By ANNE COOLIDGE.

We are weaving every day, as we pass along

our way,

Intent upon busy work or just as busy

play,

Beneath the casual gaze of men, the angels'

Early eyes.

The robes of resurrection in which we shall

rise.

When the trumpet's thrilling call upon our

ears shall fall,

And our dust shall throb and quiver, and its

vanished life recall;

When each hurried atom seeks its own,

through which it dissolved;

We shall wear the resurrection robes that we

are wearing now.

Then the threads so easily spun, and in dark

Wove in the fabric, whirling that the long, hard

task was done.

Shall gleam and glimmer a mist of lovely

rose and blue,

And the blacker threads of sorrow shall be

made lovely, too.

The shimmering glints of gold from a patience

unworn,

Shall be the pattern sweet and strange, and

beautiful to behold;

And the white of purity shall shine, the tear-

spots fade away.

As we don our Resurrection robes upon that

last great day.

O King of joy and pain, let us not wear in

yain!

Touch thou the fabric of our lives and make

them fit again;

That, in our heavenly place,

Glad in our robes of Righteousness, we may

behold thy face.

—(S. S. Times.)

Selected Tale.

JOE LANKFORT'S JINTSEY.

BY LUCAS GOSS.

It was somewhere in the Forties that

I took charge of the youngsters who

came to school in the old log school-

house that stood near Sycamore creek,

in western Indiana. In those days

school was "kept" rather than taught,

as the teacher was the master by might

as well as by title. Like many other

schoolmasters of that day, I hoarded

round with the scholars."

The school house was one of the

backwoods kind—a log cabin, with open

fireplace and two windows, each a

dozen or more panes in horizontal

length, and but a single pane in height.

The seats were primitive, and the two

long plank desks rivaled the windows

in length. Pegs in the wall served for

hats, caps and bonnets, and shelves in

the corners held dinner baskets and in

the like for foot passengers.

The Lankforts were looked upon as a

set of never-do-wells. The children

were almost always tardy at school,

though they lived so near the school

house. There were five of them in at-

tendance. Jim, the oldest, was in his

fifteenth year; but he was considered

somewhat feeble minded, the result, it

was said, of an injury received in early

childhood. Next came Bob, a boy of

eleven, and then Sally—and really, I

have forgotten the names of the other

two.

"And there's two more of us to

to home," said Bob to me one day. "Jint-

sey and the baby."

"How old is Jintsey?" I inquired.

"Older than me. She's next to Jim,"

was the reply.

"I should think she would like to

come to school with the rest of you," I

remarked.

"Conse she would, but she's got to

help mammy. Mammy, she's mighty

poorly, sometimes."

"And is Jintsey your sister's real

name?"

"Well, we call her that—all but mam-

my. Mammy, she calls her Janie,"

she was a queer looking little girl

that stood at the threshold of the school

house one forenoon not long after this

conversation—a thirteen year old girl,

under-sized, almost dwarfish, but lithe

in body and well proportioned, except

that one shoulder was slightly higher

than the other. Her face had a prema-

turely old and somewhat sickly look,

but it was lighted up by eyes of pecu-

liar penetrating gaze.

It was Joe Lankfort's Jintsey. She

had brought lunch for her brothers and

sisters as she explained to me in a low

and timid voice. She placed the din-

ner basket on one of the shelves in the

corner, on the girl's side of the house.

"Mother's still this mornin', and

everything's late," she added, as she

turned to the door to leave. Then,

after a quick curtsey, she passed out

and went home.

In the course of time I began to

mix with the Lankforts. I found Joe

Lankfort to be one of the people who

seem to enjoy life best when more or

less miserable. His main source of

income was an "everlasting mortgage,"

as he called it, with which his farm was

burdened. This incumbrance stood in

the way of all sorts of praiseworthy

schemes, for Joe Lankfort was man

of good intentions.

He would build a new house when he

had paid off that "everlasting mort-

gage." Jintsey would go to school

bright straight along when the mort-

gage was lifted. The ailing wife should

have the "best doctors in the state,"

but for the mortgage.

The ailing wife and mother went

about the house slowly, as if in con-

stant pain from some hidden malady,

but doing domestic service as though

her ailment were a mere trifle.

But Jintsey was, as it seemed to me,

the ruling spirit of the household. On

the floor where the old man sat,

the children and the wife's mother

sat around him, and the old man

sat in a chair.

"What's the matter, Jim?" she asked,

Her face was pale, and her eyes

were dimmed with tears.

"It's my husband," she said, "he's

ill again."

"Is he ill again?" I asked.

"Yes, he's ill again."

"Is he ill again?" I asked.

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and ALAN DALE.

XII. CONCLUSION.

By BILL NYE. Illustrated by W. H.
SPRAKE.

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Across the peaceful bosom of the great
plains no sound disturbed the night save
the now and then when long intervals the
shadowy figure of a coyote crossed the
plain in the sage brush, and upolding his
snapping, drooling jaws gave forth that
justly celebrated ululate call of his
which he so well calculated to call out
the goose pimples even on the death
mark of Moltzow.

Even the wind trod softly over the
scratched and withered grass, and the
well lubricated moccasins in and out among
the clods without a murmur, with
the exception of a little crack, of course,
which lived its life about the ear, in the
mean solitudes, and blushed still whiter
as the years went by, the snowy bones of
those who once had sought to invade this
great underlying establishment of nature—the pitiful bunch of renterless.

But what sound is this that gently
beats upon the tense drum of the listener's ear?

The distant, jangly, gentle palpitations
of a coming train from the west?

Scarcely do we hear it and catch the
yellow twinkles of a headlight when another
unfilled car from the east and a little
crawling light growing rapidly out of
the dusk and distance, swallow the intervening miles, and in a bush the two
rounding, snarling, panting monsters
have met like mall elk glants in a
mighty tournament.

Come to this! the chamber, the pane,
Come to the mat, the sofa, the couch,
For the old man is dead—dead—dead!
Come when the dead are dead,
When close the postman comes to make
And crooked eulogies will throb to.

Come in company that's gayly gay:
There! On! On! You! You! You! You!
Come when the heart beats high and wild,
With fasten'd tongue and quivering voice,
And then, or terrible! There! There!

The great, the swift, the bold,
With good pure blood one
may feel at 20, but with impure blood one
may feel at 60. Keep your blood pure.

Of agony and life!

But to the men, where joy is bold,
And hope is bold, and it is bold,
My fasten'd tongue I quiver not,
And no light of with burning trend
The red daylight surround me.

"Great Gawd," she said, as her breath
came in brief pants. "The car is on fire.
I must go away."

"A spectator who might have seen
the collision it would have seemed impossible
that living thing could come out of this terrible wreck and holocaust;

but here, long a venerable apple worm

crawled out of the cool side of a nice

eating apple, and seeing that he could

be of no further use on board the train,

came out of the car and shrank away in

the darkness.

Soon the cheerful car stove begins to
get in its wok, and the chase of broken
woodwork begins to burn, at first slowly,
then, as the swift winds of the plains catch at it, the red blaze leaps out
and greets the frightened night with a
crushing laugh.

To go back to Mr. Crawford, at Chil-
eage, with the author is but the work of an
instant.

He stooped and whispered a few
low, passionate words in her ear. HEINRY HENSHALL.
Her head bent lower and a quick flush
of shrimp pink bathed face, neck and
splotches, he recognized his wife's wed-
ding ring.

A quiet sob came from the bowed
form before him. "Oh, Ephraim, thank
God. You may be able to prove
yourself innocent after all," she said.
She had never called him Ephraim before.

He stooped and whispered a few
low, passionate words in her ear. HEINRY HENSHALL.

Her head bent lower and a quick flush
of shrimp pink bathed face, neck and
splotches, he recognized his wife's wed-
ding ring.

It was but the work of a moment for
Ephraim to call up a sleepy but clerical
looking man in upper floor, also in pajamas,
who quietly slid down into the
drawing room and in the presence of the
sleeping car conductor and porter made
the two men and wife.

And what of Henry Henshall, the
hero and artistic as of this story?

Leaving his art to sich for itself, and
forgetting that he had promised on that

very day to paint two large barns for a
party in Oakland, he fought madly for a
place on the train in order to follow an
unknown flaxen-haired fiddler, who

did not care a cent for him or his art.

Henry Henshall was not a bad man, but

he needed some great calamity or severe

concussion to jolt a little sense into him.

That was all. Life had been too smooth

with him. He had painted several

portraits of Beatrice Conci, which had

been accepted by the family and paid

for, yet after all he needed something

that would almost kill him, but not

quite. This would, the doctor thought,

knock the talents out of him, and give

him an ambition to do as he agreed and

pay his debts.

Such an episode was in store for him.
For, by a strange fatality, this train he

rode upon a few nights later (although

Mr. Barnum, by a slight oversight,

which is perfectly pardonable in a man

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Farm and Family

When to Apply Manure.

As soils differ in fertility and general composition, no general rule can be laid down for the application of manure, and farmers should recognize the fact that nearly every special case needs special directions, says A. B. Barrett in American Agriculture. With respect to applying manure to the land for winter crops there is a division of opinion among farmers, which, when narrowed down, really amounts to no difference at all. The farmer who advocates the plowing of manure into the soil for feeding fall grain crops does so from practical experience, and in so far as his soil is concerned he is probably right; but his neighbor who reserves his manure for a top-dressing later may be equally in the right. One has no authority for dictating to the other, asserting that what applies to his case must apply to every other case.

An Important Case.

A very interesting case is now before the United States court, not only of vital importance to employers, but involving the right of trade unions to strike, and the case in question affects the whole country so far as general principles are concerned. The case grows out of the strike ordered by the bricklayers' union a short time ago, and which was instituted because an employer refused to discharge one of his employees. The strike was successful, and the employer was discharged, whereupon he brought suit against the union for damages. The question raised is whether a body of men have the right to conspire against a fellow-workman, and take away his means of livelihood, and in order to accomplish this under a general strike, Common Justice would seem to be decidedly against such an action, and the decision is awaited with considerable interest, as it is one affecting the power of trades unions all over the country. The question of the right to strike is not involved or affected, as to one doubt is this. If the decision in this case makes it conspiracy for an association of men to strike against the employment of one other man, then the union has the right to do so, as far as the law is concerned.

It, however, the soil is abundant in fertility, the seeds will get a ready and rapid start soon after they are planted, and any additional manure would soon be superfluous. It would be more profitable to reserve the manure until the middle of winter, when it may be spread over the grain as a top dressing. It will then serve the double purpose of shelter to the plants and food for the plants early in the spring, when they are eager to appropriate all fertility to themselves that they can claim from their surroundings. There are some soils thus supplied with fertility enough to give the plants a good start in the fall of the year, and plowing manure under at the seeding time is not good policy.

The whole question of applying the manure to the land in the autumn resolves itself into the question of the soil, its characteristics and general fertility. Most soils are of the former character, and very rarely is it suffering from a superabundance of fertility. For most soils, then, plowing in the manure in the fall will be found to yield the most satisfactory results, and this should be done with the idea of getting the manure as close to the plant roots as possible, and to avoid a condition that they can readily assess it. Through pulverization of the soil and manure is essential, and then a complete mixture of the two by means of manure and manure. This reduces rapid decomposition of the manure, and makes it available for plant food. It also operates upon the soil and makes its mineral properties more available. If this is used with the manure, this preparation's action is increased, and the soil is further enriched, under more favorable circumstances.

Best Sugar.

An interesting paragraph has been issued by the Washington Agricultural Department upon the subject of beet sugar. It is in no way derogatory to this industry or to its prospects for success here, that it should remain in the hands of the beet for many years. Many years were occupied in making cane sugar successfully in Louisiana and nothing so long a period in bringing the manufacture of sugar from beets to a successful issue in Europe, and with all the odds that could be offered by despotic Governmental friends interested in the enterprise. With all the resources of the numerous forms of government in Great Britain, in aid of special interests, it is remarkable that man's efforts did not succeed in preliminary efforts to establish an industry which is compromised by the necessary culture, operations of agriculture, with scientific and mechanical processes and art, and the loss of capital in failures in the beginning and until these interests are brought into equal competition. No efforts here can be given to the so-called beet sugar, and that sugar can be made from the process, but the processes must be established where the crops are grown, and once set up, it can be made by at least a hundred farmers with the minimum of risk to the manufacturer. This is the manufacturing part, and there are some processes of beet sugar which are not yet known to the trade, but this is the best and most economical way to produce sugar.

Household Hints.

Spun Candy may be made after it is fused with a fire. When the sugar is reached the proper degree of softness, it is dipped in cold water, which causes a slight contraction, which may be repeated several times until it is perfectly hard.

Hot water applied to a sore will ease pain and prevent inflammation. An expressed extract of eggs may be taken in the treatment of children. Eggs are well suited to a diet of raw vegetables, which are easily digested and the increase amount of heat generated by the body is not so great as to keep it warm. To insure courage, a strong drink and tonic should be taken, and the temperature of the body should be raised by a bath in hot water. It is important to have the feet warm, and the body heated, and the heart strengthened by a brisk walk.

Children Cry for

Children Cry for Pitcher's Castor Oil.

morning, a habit continued for many years.

One way of preventing delicate and sweet-scented flowers from flagging is to cut them with several leaves on the stem, and, when the flower head is placed in water, to allow only this head to remain above the water, while the leaves are entirely submerged by this means the leaves seem to help support the flower, which will then last for three days in a fairly cool room.

For flies in children, rub the irritated skin or the pastiles with castor oil, applied with the tip of the finger. Baby will pass from fretting to slumber while the process is going on, the relief will be great and quick. For inflamed eyes, bump heads and sprained ankles, use abundantly water which is to be borne.

If a tablespoonful of kerosene is put into four quarts of cold water, and this is used in washing windows and mirrors instead of pure water, there will remain upon the cleaned surface a polish no amount of soap friction can remove.

In mounting photographs, always put just a dab of mastic on each corner, and one or two about the middle, instead of spreading it over the whole surface. It adheres well and does not enter the board on which it is mounted to curl in drying.

Take a handful of hot salt outside the face for neuralgia; fill the mouth with hot salt in case of toothache; put a little hot salt in a piece of muslin, and then put it to the ear for a second or two when earache is troublesome.

Keep the stove or range free from soot to fit all parts. A hot air passage charged by with soot will prevent the oven from baking well.

If you want to make squash pies and eggs are scarce and dear, substitute rolled oats crackers for the eggs, say one to each pie. Season particularly well, don't forget the salt, and it not just as good as the original, it is excellent, nevertheless.

For earache and toothache, and neuralgia in head or face, the cure is simple if a hot poultice wined from hot vinegar and against such needs one should keep on hand a half-dozen flat bags of convenient size, stuffed with strong, home-made hops.

If one wishes to eat a hot dish in a hurry, it will be found that if the dish is placed in a vessel full of cold, salty water it will cool far more rapidly than if it stood in water free from salt.

Cut a piece from the top of old kid shoes and insert it inside the lining holder you are going to make.

To heat the whites of eggs stiff with ease they should be cold.

Old paint stains may be removed from clothing by rubbing the spots with spirits turpentine, which will mostly evaporate.

Clean very fine lace with benzine.

Recipes for the Table.

Apple Custard.—Peel and grate two large, fat apples, add four table-spoons melted butter, eight of sugar, juice and grated rind of one lemon, yolks and whites of six eggs, separately beaten. Turn dish with puff paste, and bake like custard.

Lavasque Potatoes.—Cut some old boiled potatoes into small square blocks; slice half an onion finely; drop potatoes and onion into boiling lard, and fry a light brown; drain off, and serve in a very hot dish. Dust with powdered parsley before serving.

Apple Tarteaux.—Peel and grate two large, fat apples, add four table-spoons melted butter, eight of sugar, juice and grated rind of one lemon, yolks and whites of six eggs, separately beaten. Turn dish with puff paste, and bake like custard.

Latexine Potatoes.—Cut some old boiled potatoes into small square blocks; slice half an onion finely; drop potatoes and onion into boiling lard, and fry a light brown; drain off, and serve in a very hot dish. Dust with powdered parsley before serving.

Apple and Tapioca Pudding.—To a teaspoonful of tapioca add a pint of boiling water; let stand a while and soften; sweeten a little and add a lump of butter the size of a walnut, then slice in tart apples, sufficient to make a layer over the top. Bake until the apples are tender. Eat with sweetened cream.

Fruit Cake.—Raisins and sultanas to taste, one cup molasses, one cup brown sugar, one cup shortening, two eggs, two teaspoons soda, three cups flour, two cups dried apples (not soaked), beat all together and stir in raisins and sultanas to taste. Soak the apples overnight. In the morning put in the molasses and sugar, boiling down quite thick.

Crab Apple Shortcake.—Two cups of thick, sour cream, a pinch of salt, a small spoonful of soda, and four to make a short cake; place in a deep pie-dish and bake a light brown. Have ready a quart of sauce, made of crab apples and sugar stewed thick. Split the cake when done, butter each half and spread with the sauce. Serve with the juice sweetened and slightly thickened with corn-starch.

Chestnut Brownies.—One-fourth pound of ground cheese, the rind of a small boiled egg, a tablespoonful of melted butter, one-half teaspoonful of salt, a dash of pepper, one-half tea-spoonful of maid-mustard, thin slices of bread or biscuits, lightly but evenly beaten. Put the hard yolk in a small bowl, make smooth with a spoon, add the butter, cheese and seasoning, mixing well, and lastly the milk.

Saint-Pierre Cakes.—Shred up a tartan bow full of salt fish, and let it soak in cold water about two hours. Fry a few slices of fat salt pork the same as for clam chowder, and put in the bottom of your kettle, then about three parts of sliced potatoes, three sliced onions and one pint of bread crumbs, sprinkled with one-half teaspoonful of black pepper, and add water enough to cover all the potatoes, so that they will not stick to the kettle. Add a pint of milk and let it boil over, and it is ready to serve.

French Sauerkraut.—One-fourth pound of ground cheese, the rind of a small boiled egg, a tablespoonful of melted butter, one-half teaspoonful of salt, a dash of pepper, one-half tea-spoonful of maid-mustard, thin slices of bread or biscuits, lightly but evenly beaten. Put the hard yolk in a small bowl, make smooth with a spoon, add the butter, cheese and seasoning, mixing well, and lastly the milk.

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Saint-Pierre C

Furniture.**STAFFORD BRYER,**

DALEKIN

FURNITURE, WALL PAPER AND HOUSE-

HOLD DECORATIONS.

Gold Wall Papers

New Patterns, 100c. a roll.

156 THAMES STREET.

A NEW LINE OF

CARPETS

M. Cottrell's.

NEW STYLES IN

Chamber Furniture!

NEW LINE OF

PAPER HANGINGS.

Furniture of all Descriptions,

Carpets, Oil Cloths and

Mattings.

M. COTTRELL,

COTTRELL BLOCK,

11-12 Next to the Post Office.

HAZARD & HORTON,

42 CHURCH ST.

Have a fine line of

Polished Top Tables from \$1.50 up.

Also a fine line of

Bookcases, Chamber Suits, Fancy Tables,

Screens and Chairs.

Our prices are as low as the lowest. Call and

examine our stock.

Furniture and Ornaments Packed and Shipped at Best Rates.

Selling Out at Cost.

A large stock of

Picture Frames, Artists' Mate-

rials, Framed Pictures, etc.

W. H. ARNOLD,

12 Broadway.

SILVER WARE.The price of silver has been declining for
several years back, but it looks as if it would
be a good time to buy silverware for the table,
now is the time to purchase while the price is
low. We have a large stock on hand at the
low prices. Call and see.

—AT—

DENHAM'S.
New Carpets

—AND—

Wall Papers.We are daily receiving new carpets
and wall papers and are pre-
pared to show a
fine line of

New Patterns.

Prices as low as
Anywhere.

W. C. Cozzens & Co.,

138 THAMES ST.

PIANOS

TO RENT

For the Season.

A Large Stock to Se-
lect from.

FINE STATIONERY,

FINE LINEN PAPER,

CREAM WORK AND LAID, AT

30c. PER LB.

Agency for the Mason & Hamlin Organs.

John Rogers,

210 THAMES ST.

Clothing.

WM. H. ASHLEY & CO.

The popular and reliable Clothiers, again pre-
sent for inspection a stock of

Men's, YOUTH'S, BOY'S:

—AND—

CHILDREN'S CLOTHING,

—IN THE—

LATEST STYLES

—AND AT—

LOWEST PRICES.

200 Ninth M'due St., Boston's Block

BOSTON, MASS.

JOHN ALDERSON,

MERCHANT TAILOR,

FRANKLIN STREET,

ONE DOOR ABOVE THAYER'S FINE CLOTHES,

Ladies' Cloaks, Ulsters and Walking Coats &

especially.

Delivery of every description made to order

A NEW LINE OF

Seasonable Goods

JULY RECEIVED, 1890

LADIES'

FOR SALE

Plush Garments.

—OFF—

A Full Line

—OF—

Plush Sacques

and Jackets

Received for Ladon, Handmader

and Better than ever. No ad-

vance on account of the Trade.

LADIES'

Sealskin Sacques,

Jackets,

Fur-Lined Circulars

and all other

Fur Goods Repaired

at short notice and at reasonable

prices.

218 & 220 THAMES-ST.

Now is the Time

to put your

J. E. Seabury. FURNACES

—IN—

ORDER

—FOR—

WINTER

I would call attention to my stock of

OVERCOATS,

—AND—

S U I T S ,

which is the largest and best I have ever

had. Also a large stock of

NECKWEAR

Just received.

JAMES P. TAYLOR'S,

163 THAMES ST.

Christmas Goods.

OPENING

DEC. 9.

Fine Imported Chocolate and other

Confectionery from Mr. Frank

Bobrick, supplier to the Im-

perial Court of Germany.

—ALSO—

HENRY D. SPOONER

TAILOR,

REMOVED

of the finest patterns are to be sold at very low

prices at

S. Koschny's,

230 & 232 THAMES ST.

This verse is somewhat parenthetical.

All the evangelists mention Mary Mag-

Miscellaneous.

W. F. Spangler

has at his store.

No. 146 BRIDGEWATER AVENUE,

A fine assortment of

Artistic Wall Papers

In the latest coloring from 25c. per roll.

Also, English Muslin for Curtains,

(first colors) from 25c. per yard.

A large assortment of

UPHOLSTERING GOODS

—FOR—

Furniture Coverings and Curtains.

I would be pleased to have you call and ex-

amine my goods and prices.

No. 146 BRIDGEWATER AVENUE,

Corner DeBols Court,

No. 19 FRANKLIN STREET.

FOR SALE

CHEAP!

AS THE

Season is Closed

—OF—

30 HORSES,

50 Carriages,

Both New and Secondhand,

30 Harnesses.

Will Exchange for Hay.

MUST BE SOLD.

LAWTON'S

Touro Street.

Now is the Time

to put your

J. E. Seabury. FURNACES

—IN—

ORDER

—FOR—

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I would call attention to my stock of

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S.S. Department.

Sunday School Lesson—NO. 30.

Luke 24: 3-12.

JESUS RISEN.

drowned one of the thief at the tomb,

and the other drowning at the foot of the cross.

The thief repented and was saved.

The other thief reviled Jesus.

Jesus rebuked him and said,

“Thou art not worthy to be my friend.”

The thief repented and was saved.

Jesus rebuked him and said,

“Thou art not worthy to be my friend.”

The thief repented and was saved.

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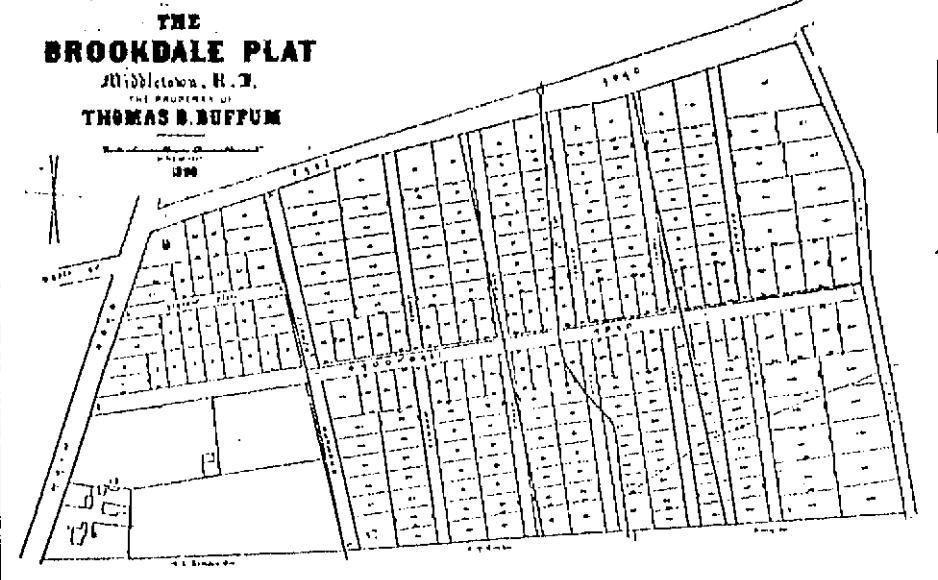
The thief repented and was saved.

Jesus rebuked him and said,

“Thou art not worthy to be my friend.”

The thief

THE BROOKDALE PLAT
Middleton, R. I.
The property of
THOMAS S. BUFFUM



BROOKDALE PLAT.

(BUFFUM FARM.)

Now is the time for parties having money to invest or wanting to secure a lot for present or future use. These lots are finely located, being only a few minutes' walk from the electric cars and most valuable in value from three to five years, thus paying from 20 to 33 1/3 per cent. on the investment. Taxes only \$5 on the \$1,000. Further information may be had at office of

DANIEL WATSON,

Solo Agent,
235 Thames Street, Newport, R. I.

Where large plat can be seen and arrangements made to visit the premises. Prices from 2 1/2 to 5 cents a foot.

Parties at a distance should write for information at once.

\$3.75 for both

Do You Believe It?

Find anyone cancell you good reliable goods at a loss and pay rent and other running expenses? When you see

\$20 OVERCOATS at \$12
\$15 SUITS at \$10
\$3 HATS at \$1.90

Just not your reasoning facilities at work and you will see that it can't be done. It is only one of the prevailing styles of advertising.

I Don't

Sell goods at less than cost at this season of the year but I will agree to sell you good, reliable clothing and Furnishing Goods at a fair profit and warrant everything as represented.

MARTIN E. BENNETT

Next Caswell, Massey & Co.

AS AN

Extra Inducement

to you

KIN CHUN

TEA

Before the People

WE SHALL

GIVE AWAY

THE HANDSOMEST

Pony Team

In the Country.

Value \$1,000.00.

John B. DeBlois & Son,

165

NEWPORT

Laundry Company.

PATRONIZE HOME INDUSTRIES.

We send out laundry work out of town. We can do it promptly and satisfactorily by the shortest and easiest methods.

AIR SPRING.

A first class Drum Cylinder Press with rack and gear w. distribution. One of the above machines can be seen in operation in the 3d room of the Newport Mercury. We shall be pleased to furnish any further information desired, and solicit correspondence or personal interview with anyone wishing the same.

Anfras

Babcock Printing Press Mfg. Co.,

NEW LONDON, CONN.

"LEHIGH" Furnace Coal.
"WILKESBARRE" Furnace Coal!
PLYMOUTH RBD ASH COAL.

FREE BURNING WHITE ASH COAL,

the best in the world for fuel.

PERRY & BROTHERS,

127 THAMES STREET.

124

SHIRTS, COLLARS & CUFFS

A SPECIALTY.

Orders may be sent with the following as desired sizes from whom corrections are easily made.

J. D. RICHARDSON & SON,

Thames street

JAMES F. TAYLOR,

189 Thames street

F. A. DANIELS.

Young's Block

MILLARD F. SHERMAN,

Thames and Marlboro Streets

JOHN M. DUGAN,

449 Thames street

WM. F. KUEHN,

221 Spring, cor. Prospect Hill

SEYMOUR WESTALL,

64 Bridge street

ERNEST OTTIGLIE,

23 Bath Road

MARY McGOWAN,

106 Bellevue Avenue

T. T. PITMAN, Publisher,

Newport, R. I.

164

New England Items.

RHODE ISLAND.

Thomas Senate, of Narragansett Pier, was drowned last week. He was missing on Sunday and his body was found on Thursday. The authorities rendered a verdict of accidental drowning, but many of the people believe that he was the victim of foul play.

In a trial at Bristol last Thursday, Bridget McKenna was burned to death. She was found on the floor of her tenement badly disfigured.

Oliver P. Saile, a Warwick farmer, has been indicted by the United States grand jury for refusing to give desired information to the National census taken last summer.

A coal conductor presented what might have been a serious accident in the Providence division of the Old Colony railroad, Saturday forenoon. As the Shore Line express which leaves Boston at 10 A. M. was passing Sharon, the roof of a passenger coach No. 2 caught fire from an electrical short circuit. The fire caught near the rear end of the car, and the conductor quickly locked the door, and prevailed upon the passengers to go out by the front entrance in parties of two or three, so as not to overcrowd the platform. They were safely removed, and then the flames, which had蔓延ed to the roof, were extinguished by a force of men with paths of water and employment of the hose. The speed of the train was slackened, and on reaching Mansfield, the car was side-tracked, and the train proceeded without further delay. The car was well filled with passengers, who behaved with remarkable coolness under the trying circumstances, and thereby prevented a serious accident.

Before an audience can see the point of an address the speaker must stick to the point.

New Advertisements.

JUST ARRIVED

AND FOR SALE CHIAP.

Cat of

New Crop Cotton Seed Meal.

BRIGGS & CO.

to select from.

OVER 300 Dozen

DOLLS

of every grade, dressed and undressed.

Don't buy dolls until you examine our line, and be convinced that we lead the

V*A*N

0-in. doll, china head, feet and arms, 5c.

13-in. " " " " " " 1c.

20-in. " wax face, with hair, 1c.

26-in. " washable face, long flowing hair, 2c.

4-in. doll, indestructible head and hands, in a double-sewed cotton body, with stockings and boots, 2c.

11-in. kid body doll, bisque head and hands, long flowing hair, stockings and boots, 2c.

11-in. French jointed, bisque head, flowing hair, 2c.

11-in. jointed doll fully dressed in silk, 2c.

12-in. kid body, bisque head, long flowing hair, with stockings and shoes and silk mitts, 3c.

15-in. kid body doll, bisque head and arms, moving eyes, stockings and boots, 3c.

14-in. baby doll with lace cap, 3c.

20-in. doll, indestructible head movable, with long flowing hair, 3c.

18-in. French jointed doll, bisque head, flowing hair, 4c.

20-in. cloth body doll, indestructible head, boots and stockings, 4c.

14-in. baby doll with lace cap, 3c.

20-in. doll, indestructible head movable, with long flowing hair, 3c.

18-in. French jointed doll, bisque head, flowing hair, 4c.

15-in. hair body, indestructible head, long flowing hair, stockings and boots, 5c.

12-in. French jointed doll, bisque head fully dressed in boys and girls, 5c.

16-in. kid body, bisque head, long flowing hair, natural eye, shoes and stockings, 5c.

11-in. hair body, indestructible head, long flowing hair, stockings and boots, 5c.

12-in. French jointed doll, bisque head, flowing hair, 5c.

10-in. infant doll, indestructible head, washable face, shoes and stockings, 5c.

10-in. hair body, indestructible head, long flowing hair, 5c.

10-in. fine French jointed doll, long flowing hair, 5c.

Various sizes of dressed dolls in sailor and satin suits, 5c.

Others 12c, 14c, 14c, 14c, 20c, 22c up to 50c.

Far Capes in all kinds of fur, 5c.

Children's Cloaks, bargains at 5c, 6c, 7c, 8c and 10c.

London Dyed Alaska Seal Cloaks and Jackets, fully warranted, at the lowest prices.

Send for our illustrated catalogue.

Sign of the Great White Bear.

THE

Newport Journal.

PUBLISHED EVERY SATURDAY,

IS made up each week from the best local and general matter which the weekly issues of the Newport Daily News contain. A local event to which but few here might be devoted if type was set up, is reported in the Newport Journal with all the fulness that appears in the Daily News. It is this way a person in a distant city has the same reading as the number of his family who live in Newport.

Orders may be sent with the following as desired sizes from whom corrections are easily made.

Editor, The Newport Journal, 189 Thames street.

Advertiser, The Newport Journal, 189 Thames street.